Happy Hour

MONDAY - SATURDAY

available for dine-in and carryout

SUNDAY

2:00-5:30PM **ALL DAY**

DRINKS
COCKTAILS8
bluetini, sake sangria, samurai saketini, blue mule, raspberry mojito, coconut breezy, far east mary,
white peach daiquiri, china doll, roku rickey, hapa highball HOUSE LIME MARGARITA
BEER KIRIN ICHIBAN SAKE BOMB4
KIRIN ICHIBAN OR SAPPORO DRAFT
depending on availability
BUD LIGHT DRAFT4
DOGFISH HEAD SLIGHTLY MIGHTY IPA CAN 10-cal4
HOUSE WINES
SAKE
SHO CHIKU BAI SAKE 2 oz
GEKKEIKAN HOT SAKE 8 oz
NIGHT SWIM SAKE, futsu 180ml
BUSHIDO WAY OF THE WARRIOR SAKE, ginjo genshu 180ml. 9 JOTO ONE GUP SAKE, futsu 200ml
UUIU UNE GUF JAKE, TUESU 2001111
STARTERS
EDAMAME (1)
classic with maldon sea salt or spicy with garlic, tamari and togarashi
CHARRED EDAMAME
MISO SOUP
🕠 vegan kombu broth available
HOUSE SALAD ID
or seared salmon +8 dressings: wasabi soy, sesame honey, carrot ginger
CUCUMBER SUNOMONO B
SHARE PLATES
MANGO CRAB RANGOON 🚳
crispy wonton wrappers stuffed with crab mix, mango, cream cheese and scallion, served with mango and fresno pepper sauces
SHISHITO PEPPERS
CRISPY BRUSSELS SPROUTS D7.5 tossed in creamy lemon miso sauce and toasted cashews
GALAMARI 💿11 sesame crusted squid, vegetable tempura and miso aioli
CEVICHE 10 to 10.5 tilapia, white shrimp, lime juice, cucumber, cherry tomato, avocado, cilantro, sweet onion, jalapeño salsa, wonton crisps, togarashi and chili oil
CRISPY RICE CAKE ①10 topped with spicy bigeye tuna, scallion and tataki sauce
LETTUGE WRAPS14
sautéed all-natural chicken breast with garlic, ginger, cashews and peanut sauce, served with butter lettuce cups, cucumber sunomono, sesame noodles, carrots, crispy rice noodles and sweet chili sauce
CHICKEN CRUNCH SALAD12.5
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crispy wonton strips, shredded all-natural chicken breast

and sesame seeds, tossed in sesame honey dressing

SPECIALTY NIGIRI
BLUE KANI 💿
tempura fried tofu pockets stuffed with
spicy crab mix, served with eel sauce [4 pts]
CHERRY BOMB
ITCHY SALMON 🖜
baked atlantic salmon on top of spicy crab mix, topped with serrano, cilantro and ponzu sauce [2 pts]
"EVERYTHING" SMOKED SALMON 10
smoked salmon on top of cream cheese stuffed rice tempura, topped with everything furikake, scallion and ponzu sauce [2 ps]
SPECIALTY SASHIMI
TRUFFLE SALMON ① ②
atlantic salmon drizzled with hot sesame oil, topped with ikura, truffle ponzu sauce and wasabi sprouts [5 ps]
CEVICHE-STYLE HIRAME (1)
olive flounder topped with cucumber, pickled shallots, cilantro, aji limo, merquén, lime juice and black pepper (5 pcs)
TUNA TATAKI 10
pepper seared skipjack tuna topped with daikon momiji, garlic chips, scallion and tataki sauce [5](8)
MADAI CHIMICHURRI 11 12.5
red sea bream topped with cucumber, cherry tomato, aji rocoto, olive oil, marcona almonds, maldon sea salt and chino chimichurri sauce (5ps)
YELLOWTAIL SERRANO 1
dutch yellowtail topped with cilantro, seranno and ponzu sauce [5 pm]
NOT RAW CALI ROLL
crab mix, avocado, cucumber (8 pts)
CRUNCHY BLUE
CRUNCHY L.A
crab mix, avocado, cucumber, crispy panko, sweet chili sauce (8 ass)
HAWAIIAN ROLL 8.5
tempura fried, mango, salmon, crab mix, mango sauce (6 pcs) JUST SHRIMP TEMPURA MAKI
SNOW WHITE8.5
crispy seabass, avocado, burdock root, bibb lettuce, soy paper, creamy spicy and eel sauces (5 pm)
SPICY TAKO
spicy octopus (5 pcs) SUPER ASPARAGUS
cooked salmon, cream cheese, asparagus, eel sauce (8 pts)
TIDAL WAVE
PAW
CABO ROLL 1
spicy bigeye tuna, crab mix, cucumber (8 ps) HOT POPPER 1
smoked salmon, cream cheese, jalapeño tempura, soy paper, sriracha [5 ms]
LION KING (B)
crab mix, cucumber, avocado, spicy salmon, scallion, eel sauce, chili aioli [8 pts]
NEGI YELLOWTAIL 1 9 yellowtail, garlic chip, scallion (8 pcs)
PHILADELPHIA 13 8.5
smoked or raw salmon, cream cheese, scallion, cucumber [8 ms]

bigeye tuna, yellowtail, avocado, cucumber, cilantro,

soy paper, sriracha (5 pcs)

MAKI continued

RAW
SAKE (B)
salmon(5ps)
SALMON SKIN ROLL 🕕7
crispy salmon skin, bonito flakes, cucumber, avocado, burdock root, ikura, lemon [ខ្យន]
SPICY GRINGO (B)
salmon, bigeye tuna, dutch yellowtail, ginger, garlic chip, bbq paper, shallot, serrano ponzu sauce [5](8)
SPICY SAKE 1
spicy salmon, cucumber (5 pts)
SPIGY TEKKA 10
TEKKA ®
bigeye tuna (5 pcs)
$VEGANMAKI$ AVO KALUNA plant based tuna, avocado, sesame seeds, scallion, sweet soy sauce [8 μ s]
GOWGIRL (19)
pickle vegan tempura, sriracha-fried onion rings, bbq paper, vegan mayo, tonkatsu sauce (5 ps)
CRUNCHY CABBAGE (II)
tofu and napa cabbage vegan tempura, scallion, vegan
creamy spicy sauce [8 pcs]
GREEN GODDESS (II)
spicy plant based tuna, cucumber, cilantro, shallot, avocado, black tobiko caviart, ponzu sauce (8 pcs)
PRINCE ROLL 10
SHIITAKE TO ME (II)
mushroom sautéed in coconut milk, shiitake and sweet potato tempura, truffle oil, thai basil, sweet soy sauce [8 ps]
SPICY KALUNA 🕮7
spicy plant based tuna, cucumber (5 pc)
THAI HIPPIE (11)
tofu vegan tempura, avocado, cucumber, carrot, cashews with thai basil, cilantro, mint and red onion salad,
thai peanut sauce [8 ps]
UNAMI EXPRESS 10 9.5
pineapple, red pepper, thai basil, bbq eggplant eel,
masago caviart, scallion, sweet soy sauce [8 ps]
UNAMI MAKI 1008
bbq eggplant eel, vegan cream cheese, avocado,
sweet soy sauce (5 ps) V.L.T. (10
bibb lettuce, cucumber, cherry tomato, avocado, shallot, smoked tomato paper, maldon sea salt, vegan mayo (5 ms)
VEGAN BLACK DRAGON ®9
bbq eggplant eel tempura, vegan cream cheese, vegan shrimp tempura, black tobiko caviart, sweet soy sauce [8 pcs]
VEGAN SOUTH PACIFIC 10 9.5

DEZATO · DESSERT

CHOCOLATE TORTE (10)
chocolate ganache with coconut milk, layered with
toasted coconut and cashew raspherry sorbet

bbq eggplant eel tempura, vegan cream cheese, pineapple,

Wegan dish.

scallion, sweet soy sauce (8 pcs)

R Item contains raw seafood, shellfish, beef or egg. Consuming raw or undercooked meat & seafood may increase your risk of foodborne illness.

This seafood carries an eco-certification and is either fished or farmed in a manner that has minimal or no effect on the ocean's ecosystems.

Sustainably sourced seafood availability changes frequently, which impacts what we're able to serve.

Bones can happen in dishes with fish. 18% gratuity added to

Please alert your server of any food allergies prior to ordering. We are not responsible for an individual's allergic reaction to our food or ingredients.